VIÑA EL PRINCIPAL

PIRQUE - CHILE

CALICANTO 2023

VARIETIES:
70% CABERNET SAUVIGNON
25% CARMENERE
5% SYRAH

ANALYSIS:
ALCOHOL: 14,5%
PH: 3,41
ACIDITY: 5,71 G/L (C4H6O6)

AGING POTENTIAL:
10 YEARS OR MORE

AGING:
12 MONTHS
FRENCH OAK
BARRELS

WINEMAKER: MARCO PUYO

VINEYARD

Our vineyards were planted in 1993 and are located in Maipo Andes Valley, DO Pirque, in the piedmont of the Andes mountain between 750 & 900 meters above sea level, In the south part of the Maipo river. The soil has colluvial origin with a large amount of round and irregular gravel.

CLIMATE

Mediterranean with great influence from the Andes. It belongs to one of the coldest areas within the Maipo Andes Valley, having a pronounced difference of temperatures between day and night (18 and 22°C) creating the perfect conditions to preserve the aromas, flavors and the correct ripeness of the tannins.

VINIFICATION

The harvest begins at the end of february. We select the grape grains and put them into the stainless steel tank by gravity. A pre - fermentative maceration begins for 5 days at 8°C and then starts the alcoholic fermentation for 7 days at 25°C with a remontage of 4 to 6 times a day. Once the fermentation is completed, starts a second maceration post- fermentation for 14 days at a temperature of 20°C for a greater extraction of aromas and soft tannins.

TASTING NOTES

Ruby red wine with violet notes, high aromatic intensity, fresh with notes of wild red fruits and herbal touch. Expressive wine on the palate, vibrant and balanced with round tannins. Long aftertaste and distinctive nuances of the Maipo Andes terroir.